



CAC/RCP 1-1969, Rev. 4-2003



Doc No: QMSPL_F/9.2_F13

CONFIDENTIAL

ISSUED TO: REBEL FOODS PVT LTD



Name of Company		FSSAI License No.	
Company Representative			
Site Address			
State	Pin Code		
Phone No.:	Website:	_____	
E mail:			
Audit Team:		Audit Type:	_____
Date of Audit:	_____	Audit Criteria:	
Type of Audit:	Pre Assessment Annual audit		
Scope			
Manpower	Male		Female

Instruction for completing the checklist

This checklist is based on HACCP-INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE CAC/RCP 1-1969, Rev. 4-2003.

The compliance for each requirement are defined as **Y = Yes, N = No, NI = Need Improvement, and N/A = Not Applicable**. Please write down your comments or any objective evidence of non-conformities are found.

For more than 20 No's, there has to be a new audit scheduled, no conformation can be issued.

Note: Compliance to this Checklist should be appropriate in regard to the complexity, nature and size of the operation. Some requirements could be a major nonconformance if the severity justifies this, e.g. if the nonconformance results in unsafe products and/or causes a significant public health risk.

Color Coding:

Y	Compliance
N	Not Compliance
NI	Needs Improvement
N.A	Not Applicable
Yellow	Highlighted text

Legal Requirements

S.NO.	LICENSES AND CERTIFICATION	DETAILS
1	FSSAI LICENSE	License No: 13319004000100 Validity: 11-04-2022 to 04-08-2027 Finding: Category Restaurant.
2	WEIGHTS & MEASURES	Book No. 0103, S. No. 033 Machine Sr no.: A01-A40 Date: 04/01/2024 Next Due Date: 04/01/2025
3	LABOR/SHOP ACT DEPARTMENT REGISTRATION CERTIFICATE OF SHOP OR COMMERCIAL.	LICENSE NO: 2019033541 VALID FROM-12.05.2019
4	CALIBRATION CERTIFICATE OF PEN SHAPE- PROBE THERMOMETER	CERTIFICATE NUMBER- SE/DTH/1646 MODEL NO: DIGITAL/TP-101 RANGE: -50 TO 300'C LEAST COUNT- 0.1'C. CALIBRATED ON 22.10.2023 AND NEXT DUE IS ON 21.10.2024
5	CALIBRATION OF DISPLAY THERMOMETER- WALK IN.	Calibration done by External Vendor.
6	MEDICAL CERTIFICATE	SAMPLE: 1. Farjan (CDO) 2. Babloo (Rider) 3. Deepak Kumar (Coach) DATE: 09/09/2023, Certified By Dr. Sachin Kumar Sharma Reg NO.: DMC-18193 TEST PERFORMED AS PER FSSAI 1. Physical Parameter 2. Blood Test 3. Eye Vision 4. Vaccine-Typhoid
7	FOOD TEST	SAMPLE: Double Peproni pizza Lab: Equinix REPORT NO: EQNX:001:LAB:F231003398 DATE: 17/10/2023 SAMPLE DRAWN BY: IAB REMARK: THE RESULT OF ANALYSIS OF FOOD SAMPLE CONFORMS TO THE RECOMMENDED FOR THE TESTED PARAMETER ONLY, HENCE THE SAMPLE IS SUITABLE FOR CONSUMPTION BASED ON THE TEST CARRIED OUT.

8	WATER TEST REPORT	REPORT NO: W20231209-065-103 FARELAB DATE: 14/12/2023 SAMPLE DRAWN BY LAB REPRESENTATIVE. REMARK: THE SAMPLE CONFIRMS TO IS 10500:2012
9	EQUIPMENT SWAB	SAMPLE: Hand Swab - Fare Labs EMPLOYEE NAME: Not Found on Report Fare Labs REPORT NO: OT20230926-013-134 DATE: 03.10.2023 SAMPLE DRAWN BY LAB REMARK: THE RESULT OF ANALYSIS OF SWAB SAMPLE CONFORMS TO THE RECOMMENDED FOR THE TESTED PARAMETER ONLY; HENCE THE SAMPLE IS ACCEPTABLE WITH RESPECT TO PERSONNEL HYGIENE BASED ON THE TEST CARRIED OUT.
10	PEST CONTROL	PEST SHIELD Last service History: 28/02/2024
11	FIRE NOC	N.A.



The Quantus logo is a large, semi-transparent watermark centered on the page. It features the word "Quantus" in a bold, sans-serif font. A red circle is positioned over the letter "Q". A registered trademark symbol (®) is located in the top right corner of the "s" character.

Requirements & Guidelines	Compliance				Evidence & Comments	
	Y	N	NI	N/A		
CODEX - FOOD HYGIENE						
SECTION IV – ESTABLISHMENT: DESIGN AND FACILITIES						
4.1 LOCATION						
4.1.1 ESTABLISHMENTS						
1. Should be located away from environmentally polluted areas and industrial activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Should be avoided from flooding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Should be avoided from infestation of pests	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
4. Surroundings adequately drained	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
4.1.2 EQUIPMENT						
Equipment should be located so that it:						
1. Allows sufficient maintenance and cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Functions properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Facilitates sanitation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4.2 PREMISES AND ROOMS						
4.2.1 DESIGN AND LAYOUT						
1. Internal design and layout of food manufacturing area should allow good sanitation and prevent cross-contamination between operations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4.2.2 INTERNAL STRUCTURES AND FITTING						
1. Walls, partitions, floors that are durable, impervious, cleanable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Walls, partitions should have a smooth surface of appropriate height	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Floors constructed to permit liquids to drain effectively	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
4. Ceilings and overhead fixtures should be designed so as to reduce the accumulation of dirt and condensation droplet, and the shedding of substances	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. No difficulty in cleaning the window	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
6. Window should be designed to reduce the accumulation of dirt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
7. It should be fitted with removable and cleanable insect-proof screens if necessary	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8. It should be fixed where appropriately	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
9. Doors should have non-absorbent, smooth surface, easy to clean and disinfect	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10. Working surfaces that come into direct contact with the food should be durable, cleanable, easy to maintain and disinfect	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11. They should be made of smooth, non-absorbent materials and do not react with the food, detergents and disinfectants under normal operations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.3 EQUIPMENT					
4.3.1 GENERAL					
1. Equipment and containers that have direct contact with food should be designed to make sure that they can be sufficiently cleaned, disinfected and maintained to prevent food from contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Equipment and containers should be made of non-toxic materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Equipment should be durable, movable or capable of being disassembled to allow for maintenance, cleaning, disinfection, monitoring so as to facilitate the inspection of presence of pests	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.3.2 FOOD CONTROL & MONITORING EQUIPMENT					
1. Equipment used to cook, heat treat, cool, store or freeze food should be designed to reach the desired food temperatures to be controlled and monitored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
2. Equipment should have effective ways to control and monitor humidity, ventilation and any other characteristics likely to have a harmful effect on the fitness of food. These requirements are proposed to ensure that:	☒	☐	☐	☐	
3. Undesirable microorganisms or their toxins are eliminated or reduced to safe levels or their growth are controlled effectively	☒	☐	☐	☐	
4. Critical limits established in HACCP-based scheme can be monitored	☒	☐	☐	☐	
5. Temps and other conditions required to fitness of food can be reached and kept	☒	☐	☐	☐	
4.3.3 CONTAINERS FOR WASTE AND INEDIBLE SUBSTANCES					
1. Containers for waste, by-products, inedible or dangerous substances should be identifiable, of appropriate design and made of impervious material	☒	☐	☐	☐	
2. Containers for holding dangerous substances should be identified, and where appropriate, lockable	☒	☐	☐	☐	
4.4 FACILITIES					
4.4.1 WATER SUPPLY					
1. A sufficient supply of potable water with suitable facilities for its storage, distribution and temperature control should be available to ensure the fitness of food for human consumption	☒	☐	☐	☐	
2. Potable water should be as specified in the latest edition of WHO Guidelines for Drinking Water Quality, or a higher standard of water	☒	☐	☐	☐	
3. Non-potable water should have an individual system	☒	☐	☐	☐	
4. Non-potable water systems should be identified and should not have direct contact with potable water systems	☒	☐	☐	☐	_____
4.4.2 DRAINAGE & WASTE DISPOSAL					
1. Sufficient drainage and waste disposal systems and facilities should be available	☒	☐	☐	☐	
2. They should be designed so that the contamination of food or the potable water supply is prevented	☒	☐	☐	☐	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
4.4.3 CLEANING					
1. Sufficient facilities with suitable design should be provided for cleaning food, utensils and equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Such facilities should have a sufficient supply of hot and cold potable water where necessary	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
4.4.4 PERSONNEL HYGIENE FACILITIES & TOILETS					
Personal hygiene facilities should be available to make sure that a high degree of personal hygiene can be kept and to prevent food from contamination. Facilities should include:					
1. Sufficient ways of washing and drying hands, including wash basins and a supply of appropriate temperature water	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Lavatories of appropriate design	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Adequate changing facilities for personnel	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Such facilities should be appropriately designed to prevent cross contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4.5 TEMPERATURE CONTROL					
1. Adequate facilities should be available for heating, cooling, cooking, refrigerating and freezing or frozen foods, monitoring food temperatures, and if necessary, controlling room temperatures to ensure fitness of food for human consumption	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4.6 AIR QUALITY & VENTILATION					
Sufficient means of natural or mechanical should be available to:					
1. Reduce air-borne contamination of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Control room temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Control odors	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Control humidity to make sure the food is fit for human consumption	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Ventilation systems should be designed so that there is no contamination of air and, where necessary, they should be kept cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4.7 LIGHTING					
1. Sufficient natural or artificial lighting should be available to allow the undertaking to operate in a hygienic way	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Lighting should not alter the color of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. The intensity should be sufficient	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Lighting fixtures should have protective measures so that there is no contamination in case of breakage	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4.8 STORAGE					
1. Adequate facilities for the storage of food, ingredients and non-food chemicals should be available	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food storage facilities should be designed to:					
1. Allow sufficient maintenance and cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Prevent pest entry and infestation	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
3. Make sure that food is protected from contamination during storage	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments		
	Y	N	NI	N/A			
4. Reduce deterioration of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5. The type of storage facilities needed will depend on the nature of the food. Individual facilities for cleaning materials and harmful substances should be available	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Requirements & Guidelines	Compliance				Evidence & Comments		
Y N NI N/A				Evidence & Comments			
SECTION V – CONTROL OF OPERATION							
5.1 CONTROL OF FOOD HAZARDS							
Operators of food business should control food hazards through e.g. HACCP. They should:							
1. Identify steps in operations which are important to food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
2. Implement effective control steps	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
3. Monitor control step to make sure effectiveness is continuous	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
4. Review control steps regularly, and whenever there is a change in the operations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5. These systems should be applied throughout the food chain to control food sanitation throughout the shelf-life of the final product through proper product and process design	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5.2 KEY ASPECTS OF HYGIENE CONTROL SYSTEMS							
5.2.1 TIME & TEMPERATURE CONTROL							
Temperature control systems should consider:							
1. Nature of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
2. Intended expired date of final product	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
3. Method of packaging and processing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
4. The intended use of product	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5. Such systems should specify tolerable limits for time and temperature variations. Temperature recording apparatus should be checked routinely and tested for accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5.2.2 SPECIFIC PROCESS STEPS							
Steps which contribute to sanitation include:							
- chilling, thermal processing, irradiation, drying, chemical preservation, vacuum or modified atmospheric packaging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
5.2.3 MICROBIOLOGICAL AND OTHER SPECIFICATIONS							
1. Physical, chemical and microbiological specifications used in food control systems should be based on sound scientific principles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
2. Monitoring procedures, analytical methods and action limits should be stated where necessary	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5.2.4 MICROBIOLOGICAL CROSS CONTAMINATION							

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
1. Raw, unprocessed food should be separated from ready-to-eat foods, with cleaning and disinfection immediately where necessary	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Entry to processing location may require restriction	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. If there is a high risk, entry to processing location should be allowed via a changing facility only	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Personnel may require to wear protective clothing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Surfaces, utensils, equipment, fixtures and fittings should be thoroughly cleaned and where necessary disinfected after raw food has been handled	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2.5 PHYSICAL & CHEMICAL CONTAMINATION					
1. Systems should be set to prevent contamination of foods by foreign substance (e.g. glass, metal shards from machinery, dust, harmful fumes and unwanted chemicals)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. In manufacturing and processing, appropriate detection/screening devices should be available where necessary	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3 INCOMING MATERIAL REQUIREMENTS					
1. No raw materials or ingredients should be accepted by a manufacturing plant if it contains parasites, undesirable microorganisms, pesticides, veterinary drugs or toxic, decomposed or foreign matter which would not be reduced to an acceptable level by normal processing or sorting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Specifications for raw materials should be applied where necessary	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
3. Raw materials or ingredients should be inspected before processing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. laboratory tests should be performed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Stock rotation should be applied to raw materials and ingredients. (FIFO)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.4 PACKAGING					
1. Packaging design and materials should offer sufficient protection for products to reduce contamination, avoid damage and accommodate appropriate labeling	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Packaging materials or gases should be non-toxic and does not have an adverse effect to the fitness of food under the specified conditions of storage and use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Reusable packaging should be durable, easy to clean and disinfect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5.5 WATER					
5.5.1 IN CONTACT WITH FOOD					
Only potable water should be used in food handling and processing. Exceptions are as follows:					
1. For steam production, fire control and similar purposes not connected with food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2. In certain food processes which do not threaten the fitness of food for human consumption	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3. Recirculated water should have received no further treatment and water recovered from processing by evaporation or drying may be used if there is no threat to the fitness of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5.5.2 AS AN INGREDIENT					
1. Potable water should be used to prevent food from contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.5.3 ICE & STEAM					
1. Ice should be made from water that complies with section 4.4.1. Ice and steam should be handled and stored to prevent them from contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Steam has direct contact with food or food contact surfaces should not have an adverse effect to the fitness of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
5.6 MANAGEMENT AND SUPERVISION					
1. Managers and supervisors should have sufficient knowledge of sanitation principles and practices so that they can judge if there are potential risks, take appropriate measures and corrective action, and make sure monitoring and supervision are performed properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.7 DOCUMENT & RECORDS					
1. Records of processing, production and distribution should be kept and retained for a period that exceeds the shelf-life of the product	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Credibility and effectiveness of the food safety control system can be enhanced by documentation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.8 RECALL PROCEDURES					
1. Effective procedures should be available to deal with food safety hazard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Effective procedures should be available for complete recall of any implicated lot of the final product from the market	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. If a product has been recalled because of health hazard, other products which are under similar processing, and which may have an adverse effect to public health, should be checked for safety and may require to be recalled	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Public warnings should be considered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Recalled products should be held under supervision until they are destroyed, used for purposes other than human consumption, determined to be safe or reprocessed in a way to ensure safety	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
SECTION VI - ESTABLISHMENT: MAINTENANCE & SANITATION					
6.1 MAINTENANCE & CLEANING					
6.1.1 GENERAL					
Establishment and equipment should be kept in an appropriate state of repair and condition to:					
1. Facilitate hygiene procedures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Function properly, especially at critical procedures (Paragraph 5.1).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Avoid contamination of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Cleaning methods should remove food residues and dirt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
5. Disinfection may be required after cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Cleaning chemicals should be handled carefully and used under manufacturers' instructions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. Cleaning chemicals should be stored away from food in clearly identified containers to avoid contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.2 CLEANING PROCEDURE & METHODS					
Cleaning can be conducted by separate or combined use of physical methods					
Cleaning procedures may involve:					
1. Removing gross debris from surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Applying a detergent solution to loosen soil and bacterial film and hold them in solution	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Rinsing with water which complies with section 4, to eliminate loosened soil and residues of detergent	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Dry cleaning or other appropriate methods for eliminating and collecting residues and debris	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Disinfection where necessary	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 CLEANING PROGRAMS					
Cleaning and disinfection programs should make sure that all components of the plant are clean, and include the cleaning of cleaning equipment					
Cleaning and disinfection programs should be monitored for suitability and effectiveness. If necessary, they should be documented					
If written cleaning programs are used, they should specify:					
1. Locations, items of equipment and utensils to be cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Responsibility for particular jobs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Method & frequency of cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Monitoring arrangements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. If necessary, programs should be consulted with specialists	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 PEST CONTROL SYSTEMS					
6.3.1 GENERAL					
1. Good hygiene practices should be developed to prevent infestation of pests	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Good hygiene practices, inspection of incoming materials and good monitoring can reduce breeding of insects and reduce the use of pesticides	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3.2 PREVENTING ACCESS					
1. Buildings should be kept in good repair to prevent pest entry and to reduce potential breeding locations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Holes, drains and other places where pests are likely to gain entry should be kept sealed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Wire mesh screens can reduce the access of pests	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Animals should be excluded from the food manufacturing plants	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3.3 HARBOURAGE & INFESTATION					

Requirements & Guidelines	Compliance				Evidence & Comments	
	Y	N	NI	N/A		
1. Potential food sources should be stored in pest-proof containers and/or stacked above the ground and away from walls	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Areas should be kept clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Waste should be stored in covered, pest-proof containers	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.3.4 MONITORING & DETECTION						
1. Food plants and surrounding areas should be routinely checked for evidence of infestation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.3.5 ERADICATION						
1. Pest infestation should be handled immediately	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Treatment with chemical, physical or biological agents should be conducted carefully	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.4 WASTE MANAGEMENT						
1. Appropriate provision should be performed for the removal and storage of waste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Waste should not be permitted to pile up in food handling, food storage, working areas and surrounding environment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Storage areas should be kept clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.5 MONITORING EFFECTIVENESS						
1. Sanitation systems should be monitored for effectiveness, regularly verified by effective ways (e.g. Audit pre-operational inspection, microbiological sampling of environment and food contact surfaces and routinely reviewed and adapted to reflect changed circumstance)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Requirements & Guidelines	Compliance				Evidence & Comments	
	Y	N	NI	N/A		
SECTION VII - ESTABLISHMENT: PERSONAL HYGIENE						
7.1 HEALTH STATUS						
1. Persons suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through food, should not be permitted to enter food handling areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. People so affected should report illness to management immediately	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Medical examination of a food handler should be conducted if clinically or epidemiologically indicated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
7.2 ILLNESS & INJURIES						
1. Jaundice, diarrhea, vomiting, fever, sore throat with fever, visibly infected skin lesions, discharges from ears, eyes, noses should be reported to management	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Staff infected with above illness should not	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
1. Food handlers should handle food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. They should consider medical examination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.3 PERSONAL CLEANLINESS					
1. Food handlers should be of high degree of personal cleanliness, wear protective clothing, head covering and footwear	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Cuts and wounds should be covered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Personnel should wash their hands <ul style="list-style-type: none"> • at the beginning of food handling • Immediately after of food handling • after handling raw food or contaminated material where this may contaminate other food items; they should not handle ready-to-eat food 	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4 PERSONAL BEHAVIOR					
1. Smoking, spitting, chewing or eating, sneezing/coughing over unprotected food are not allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Jewelry watches, pins should not be worn in food handling locations if there is a risk to the fitness of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5 VISITORS					
1. Visitors to food manufacturing, processing areas should wear protective clothing and obey the personal hygiene provisions in this section	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Requirements & Guidelines		Compliance			
		Y	N	NI	N/A
SECTION VIII – TRANSPORTATION					
1. Food should be sufficiently protected during transport	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.1 GENERAL					
2. Food should be sufficiently protected during transportation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Conveyances or containers should be of appropriate design	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2 REQUIREMENTS					
Conveyances and bulk containers should be designed so that they:					
1. Do not contaminate foods or packaging	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Can be cleaned effectively and disinfected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Allow separation of different foods or foods from non-food substances during transport	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
4. Provide protection from contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Can maintain temperature, humidity, atmosphere and other situations to protect food from undesirable microbial growth and deterioration	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Permit required temperature, humidity and other conditions to be monitored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.3 USE & MAINTENANCE					
1. Conveyances and containers for food transportation should be maintained in an appropriate state of repair, cleanliness and condition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. If the conveyance or container is used for transporting different foods or non-foods, cleaning and disinfection should be performed between loads	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. In bulk transport, containers and conveyances should be designed and labelled for food use only and be used only for that intention	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Requirements & Guidelines	Compliance				Evidence & Comment
	Y	N	NI	N/A	
SECTION IX - PRODUCT INFORMATION & CONSUMER AWARENESS					
9.1 LOT IDENTIFICATION					
1. Lot identification is necessary in product recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Effective stock rotation may require lot identification	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Each container of food should be labeled to identify the producer and the lot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Codex General Standard for the labeling of Pre packaged Foods (CODEX STAN1-1985) applies	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2 PRODUCT INFORMATION					
1. All food products should have adequate information to enable the next person in the food chain to handle	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3 LABELLING					
1. Prepackaged foods should be labeled with clear instructions to enable the person in the food chain to handle safely	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.4 CONSUMER EDUCATION					
2. Health education programs should cover general food sanitation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Such programs should make sure that the consumers understand the importance of product information and to follow instructions come with the products and make informed choices	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Consumers should be notified of the relationship between time/temperature control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments	
	Y	N	NI	N/A		
and foodborne illness if necessary						
SECTION X – TRAINING						
10.1 AWARENESS AND RESPONSIBILITIES						
1. Personnel should know their role and responsibilities in protecting food from contamination or deterioration	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Food handlers should have the knowledge and techniques to make sure that they can handle the food in a clean way	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Those who are responsible for strong cleaning chemicals or other potentially hazardous chemicals should be taught so that they know how to handle the chemicals safely	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
10.2 TRAINING PROGRAMS						
Factors consider in assessing the level of training needed include:						
1. Nature of food; especially its ability to support growth of undesirable microorganisms	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. The way in which the food is processed and packaged	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Further preparation before final consumption of the product	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4. The storage conditions of the food and the expected length of time before consumption	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
10.3 INSTRUCTION & SUPERVISION						
1. Regular assessments of the effectiveness of training and instruction programs should be performed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Regular supervisors and checks should be conducted to make sure that procedures are effective	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Managers and supervisors of food processing plants should have the knowledge of sanitation principles and practices to see if there is any threat and take the corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
10.4 REFRESHER TRAINING						
1. Training programs should be regularly reviewed and updated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Systems should be maintained to make sure that food handlers are aware of all the steps to keep the food safe and fit for consumption	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Requirements & Guidelines	Compliance				Evidence & Comments	
	Y	N	NI	N/A		
CODEX – HACCP						
1 Assemble HACCP team (preliminary step)						

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
1. Product specific knowledge and expertise should be available for the development of an effective HACCP plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. A multidisciplinary team should work	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. If expertise is not available, expert advice from other sources should be inquired	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. The scope of the HACCP plan should be identified	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. The scope should involve the components of the food chain and general classes of hazards	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2 Describe product (preliminary step)					
1. A complete description of the product should be including relevant safety information such as composition, physical or chemical structure (Water activity, pH) microbial/static treatments (heat-treatment, freezing, brining, smoking), packaging, durability and storage conditions and method of distribution	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3 Identify intended use (preliminary step)					
1. The intended use should be based on the expected uses of the product by the consumer	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. In specific cases, vulnerable groups of the population should be considered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4 Construct flow diagram (preliminary step)					
1. Flow diagram should be constructed by HACCP team	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Flow diagram should cover all procedures in the operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Consideration should be given to procedures preceding and following the specified operation when HACCP is applied	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5 On site confirmation of flow diagram (preliminary step)					
1. Processing operation against the flow diagram in all procedures and hours of operation should be confirmed by HACCP team	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. The flow diagram should be corrected where appropriate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6 List all potential hazards associated with each step, conduct a hazard analysis, and consider any measures to control identified hazards (principle 1)					
1. All hazards that may exist should be listed by the HACCP team	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Hazard analysis should be done to see which hazards can be eliminated or reduced to acceptable levels so as to produce a safe final product	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. In carrying out the hazard analysis, the following should be included if possible,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Likely existence of hazards and degree of severity	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. The qualitative and/or quantitative evaluation of existence of hazards	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Growth of undesirable microorganisms	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
7. Production or persistence in foods of toxins, chemical/physical agents	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. Conditions leading to the above	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. Control measures should be considered for each hazard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7 Determine Critical Control Points (principle 2)					
1. Critical points which are important to control significant food safety hazards are considered as CCPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Logic for selection of CCPs should be reasonable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Application of a decision tree should be flexible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Decision tree can be used for guidance when determining CCPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Training in the application of the decision tree is suggested	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. If a hazard has been identified as necessary for safety and no control measure presents at that step, then the product/process should be modified/changed at that step, or at earlier or later step so as to include a control measure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8 Establish critical limits for each CCP (Principle 3)					
1. Critical limits should be specified and validated for each CCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. More than one critical limit will be elaborated at a particular step in some cases	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9 Establish a monitoring for each CCP (principle 4)					
1. Monitoring is the scheduled measurement of a CCP relative to its critical limits	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Monitoring procedures should be able to detect loss of control at the CCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Monitoring should offer relevant information in time so as to make corrections and prevent critical limits from exceeding the range	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Process corrections should be performed when a loss control at a CCP is detected by monitoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Corrections should be carried out before a deviation occurs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Data obtained from monitoring should be evaluated by a designated person	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. If monitoring is not continuous, frequency of monitoring should be adequate to ensure CCPs are in control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. If monitoring is not continuous, frequency of monitoring should be adequate to ensure CCPs are in control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. Records and documents should be signed by the person who is responsible for monitoring and by a reviewing official(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10 Establish corrective actions (Principle 5)					
1. Corrective actions should be employed for each CCP to adjust deviations if they happen	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. The actions should make sure that the CCP has been corrected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Proper treatment of the affected products should be included	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Deviation and product disposition steps should	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Requirements & Guidelines	Compliance				Evidence & Comments
	Y	N	NI	N/A	
be documented in HACCP record					
11 Establish verification procedures (Principle 6)					
1. Procedures for verification should be established	☒	■	■	■	
2. The frequency of verification should be adequate to ensure that the haccp scheme is working properly	☒	■	■	■	
3. Verification activities may include:	☒	■	■	■	
4. Review of haccp system and its records	☒	■	■	■	
5. Review of deviations and product dispositions	☒	■	■	■	
6. Confirmation that ccps are kept under control	☒	■	■	■	
7. Validation activities should include actions to ensure the efficacy of all components of the haccp scheme	☒	■	■	■	
12 Establishment Documentation & Record Keeping (Principle 7)					
1. HACCP procedures should be documented and kept	☒	■	■	■	
2. Documentation and record keeping should be appropriate	☒	■	■	■	
Documentation examples are:					
1. Hazard analysis, CCP determination, critical limit determination	☒	■	■	■	
Record examples are :					
1. CCP monitoring activities	☒	■	■	■	
2. Deviations and associated corrective actions	☒	■	■	■	
3. Modifications to the HACCP system	☒	■	■	■	
13 Training					
1. Working instructions and procedures should be employed which explain the responsibilities of the personnel at each CCP	☒	■	■	■	
2. Joint training of related industry and authorities offered	☒	□	□	□	
3. Understanding in practical application of HACCP is important and should be encouraged	□	□	☒	□	

*****END*****



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